

MOTHERING SUNDAY MENU | TWO COURSES £21.95, THREE COURSES £24.95

All Mums dining will enjoy a complimentary Xeco Ginger cocktail.

STARTERS

SOUP OF THE DAY (please check with your server for today's special) GF/VE
POTTED HOT SMOKED SALMON, crème fraiche, capers, cayenne, lemon, grilled sour dough
STEAMED ASPARAGUS, smoked tomato & shallot salsa, olives, herb salad VE/GF
DEEP FRIED PANKO BREADED BRIE, homemade chutney VG
PRESSED CHICKEN, TARRAGON & APRICOT TERRINE, pickled beetroot, carrot & apple puree GF
SEARED SCALLOPS, pancetta, lemon & pea puree, fresh peas & crisp parmesan (supp. £3.00pp)
SMASHED AVOCADO & LIME, TOASTED SOUR DOUGH, shallot, lemon oil VE

ROASTS

Roasts are served with fat roasted potatoes, seasonal vegetables, Yorkshire pudding & real gravy
SLOW ROASTED RARE BREED DRY AGED TOPSIDE OF BEEF, horseradish sauce
ROASTED LOIN OF GLOUCESTER OLD SPOT PORK, homemade apple sauce
ROAST OF THE DAY, please see your server or check our blackboard for today's special
TRIO OF ROASTS, a mixed plate with each of our three roasts, served with all the trimmings & pigs in blankets
(supp. £2.50pp)

MAINS

6OZ DRY AGED RARE BREED BEEF BURGER, house relish, lettuce, tomato, swiss cheese & skin on fries
GRILLED HALLOUMI BURGER, pesto, baby gem, roasted red peppers, skin on fries VG
CHICKEN, LEEK & HAM PIE, spring cabbage, leeks & peas, creamed potato & gravy
PAN ROAST FILLET OF SEA TROUT NIÇOISE, green beans, red onions, sautéed new potatoes,
soft boiled egg with black olive tapenade GF
PAN SEARED POLLOCK, chorizo, tomato & butterbean stew with goats' cheese GF
SUN BLUSHED TOMATO, PECAN & ARTICHOKE FREGOLA SARDA, rocket & salsa Verde VE
AVOCADO SALAD, feta, coriander, baby spinach, candied pecans, carrot, clementine & citrus dressing VG

SIDES

STEAMED CHILLI BROCCOLI & ALMONDS £3.50 GF/VE
SMOKED CHEDDAR & CHIVE CAULIFLOWER CHEESE £4.00
HONEY & BEER GLAZED PIGS IN BLANKETS £6.00
BRAISED RED CABBAGE £3.50 VE/GF

DESSERTS

APPLE & PLUM CRUMBLE, cardamom custard
EARL GREY CRÈME BRÛLÉE, sweet biscuit
RHUBARB, ROSEHIP & PISTACHIO PAVLOVA GF
WARM CHOCOLATE BROWNIE, toffee sauce, popcorn with salted maple ice cream
CHEESE: Oxfordshire blue, Warwickshire truckle, artisan salt crackers,
warm truffle honey, apple (supp. £2.00pp)

VE = VEGAN | GF = GLUTEN FREE | VG = VEGETARIAN